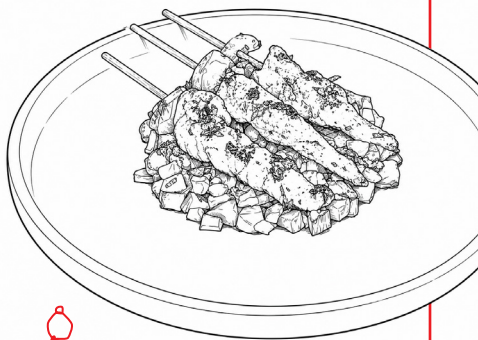
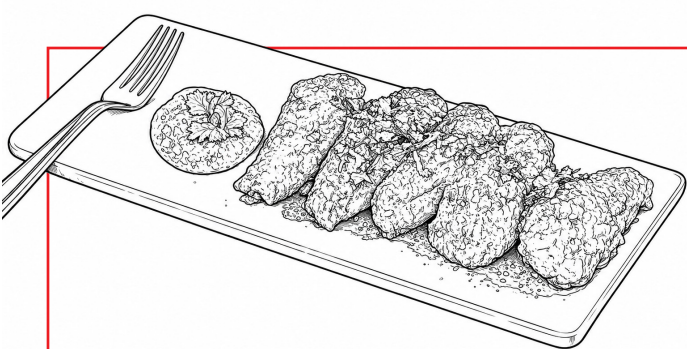




Opening Acts

Chicken 65 Wings Sauce options: (65 Sauce Honey Ginger Glazed) House-marinated wings, garnished with sesame seeds and curry leave	\$ 14
Crispy Calamari Fries Battered calamari Rings fries served with garlic aioli, spiced dip & fresh salad on top	\$ 14
Orange Chicken Marinated crispy bites, golden-fried and coated in a glossy Indi spice infused sweet-tangy orange glaze	\$ 13
Herbed Thepla Tacos Chicken Paneer Pan-seared julienne onions and bell peppers tossed in house masala sauce, finished with house pickle and a rizzle of avocado aioli, served in crispy herbed Indian flatbread	\$ 10
Olive Bruschetta Baby scallop Paneer Toasted bruschetta topped with an Indi-style olive, cilantro, and feta cheese tapenade blend, with your choice of protein.	\$ 14/\$ 13
Avocado Tart Chaat Crisp tart shell filled with avocado, chickpeas, and tamarind chutney, finished with yogurt and fresh cilantro	\$ 11
London Fish & Chips Crispy marinated fish served with house made sauce and fires	\$ 12
Salsa Shrimp Skewers Spiced Grilled Shrimp, Served on tangy pico de gallo	\$ 15
Paneer 65 Sauce options: (65 Sauce Honey Ginger Glazed) Cottage cheese marinated in-house and tossed with your choice of sauce	\$ 12
Jalapeño Cheese Corn Bites Crispy fried filled with jalapenos cheese and sweet corn served with herb garlic aioli	\$ 11
Falafel Platter Green moong falafel, silky hummus, cooling tzatziki, seasonal greens, carrot batons, and crisp celery	\$ 13
Ginger Honey Glazed Edamame Steamed edamame tossed in a sticky ginger, soy, and honey glaze	\$ 12
Creamy Classic Hummus Chickpea-garlic blend with olive oil, served with warms, pita bread	\$ 9
Naan Basket Two garlic, plain naans served with makhani sauce	\$ 9
Masala Chips Crispy chips seasoned with Indi spice	\$ 5
Masala Popcorn Spiced popcorn for a light crunchy start	\$ 4

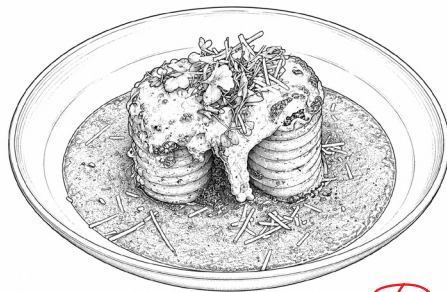
Salads &

Garden Fresh House Salad Assorted greens, cherry tomatoes, bell peppers, and red onions topped with shredded cheddar and croutons	\$ 7
Classic Caesar Salad Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing	\$ 7
Chef's Favorite Salad Chicken Shrimp Assorted greens with cherry tomatoes, olives, artichokes, pickled beetroot, and avocado, topped with Parmesan tuile and croutons. Served with Southwest ranch dressing.	\$ 11/\$ 13
Thyme Roasted chicken Soup Slow-roasted chicken, thyme and mushrooms, enriched with silken cream	\$ 9
Minestrone Soup Seasonal vegetables and shell pasta in a light, savory tomato broth	\$ 7
Tomato Basil Soup Slow-simmered ripe tomatoes blended with fresh basil, finished smooth and lightly seasoned for a warm, served with croutons	\$ 7



Rookh Main Event

Herb & Spice Lamb Chops Herb-crusted lamb chops served with mashed potatoes, seasonal vegetables, and house-made smoky sauce	\$ 28
New York Strip Steak Juicy New York strip steak with mashed potatoes, seasonal vegetables, and house-made smoky sauce choose doneness: rare to well done	\$ 28
Pan Seared Salmon Pan-seared salmon, grilled vegetables, mashed potatoes, herb lemon butter.	\$ 23
Chicken Parmigiana Breaded chicken breast layered with rich marinara, melted mozzarella, parmesan, and fresh basil, served with herbed spaghetti	\$ 22
Slow Roasted Pork Chops Tender boneless pork chops with garlic butter, mashed potatoes, asparagus, and house-made rosemary jus	\$ 24
Charred Grilled Chicken Charred chicken breast served with mushroom sauce, asparagus, seasonal vegetables, and creamy mashed potatoes	\$ 22
Rookh's Chicken Gumbo Chicken and pork sausage with vegetables in a rich roux, served over rice and topped with crispy okra	\$ 22
Chef's Favorite Truffle Risotto Paneer / Chicken / Shrimp Truffle mushroom risotto with tempered garlic and parmesan	\$ 21/\$ 24
Tuscano Paneer Chunky paneer cubes tempered with yellow mustard and smoked pepper sauce and garlic naan	\$ 18



Rookh Autograph Pasta

Beef Lasagna Rolls Pasta rolls filled with Indian-marinated ground beef, ricotta & mozzarella, finished with house marinara sauce	\$ 19
Butter Chicken Ravioli Chicken-stuffed ravioli topped with creamy tomato and onion sauce.	\$ 18
Veg Lasagna Layered pasta with vegetables and eggplant, served with makhani sauce and melted cheese	\$ 15
Paneer Spinach Ravioli Handcrafted ravioli stuffed with paneer & herbed ricotta cheese and spinach tossed in a rich tomato cream sauce	\$ 16
Mirchi Pasta Pasta tossed in Rookh's signature chili-infused sauce with garlic and herbs, finished with Parmesan and a touch of cream for a bold, smoky heat	\$ 18
Spaghetti Palak Pasta Creamy spinach served with spaghetti pasta and topped with feta cheese	\$ 18
Penne Korma Pasta Penne pasta tossed with a creamy onion coconut sauce	\$ 15

Classic Pasta

Spaghetti Carbonara Spaghetti in a rich egg, parmesan, and black pepper emulsion with crispy bacon	\$ 18
Meatball Marinara Pasta Spaghetti / Penne / Rotini House meatballs simmered in rich tomato marinara, finished with parmesan	\$ 20
Fettuccini Alfredo Pasta Silky fettuccine in creamy parmesan Alfredo with sautéed mushrooms	\$ 18
Tortellini Four cheese sauce Marinara Rosé sauce Delicate stuffed tortellini, served with your choice of sauce	\$ 19



Rookh Signature *Pizza*

10" OR 14"

Chicken Tikka Masala Pizza \$ 14/\$ 18

Tandoori chicken, bell peppers, red onion, mozzarella cheese, and makhani sauce

Tandoori Shrimp Pizza \$ 16/\$ 20

Tandoori shrimp with bell pepper, red onion, mozzarella cheese, and makhani sauce

Desi Chutney Pizza \$ 16/\$ 19

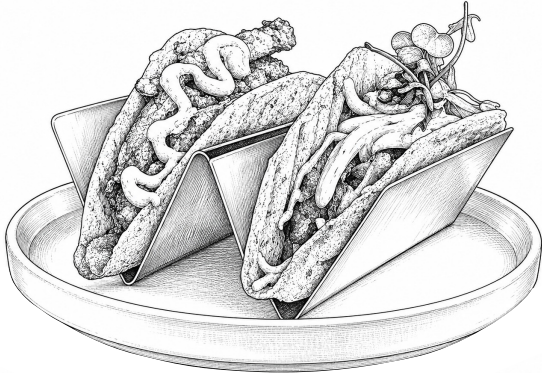
Spicy red chili chutney layered with mozzarella over our house pizza sauce

Paneer Tikka Masala Pizza \$ 14/\$ 18

Marinated cottage cheese, bell peppers, red onion, mozzarella cheese, and makhani sauce

Rookh Margherita Pizza \$ 13/\$ 17

Sliced Roma tomato, basil, mozzarella cheese, and marinara sauce



Classic *Pizza*

10" OR 14"

Meat Lovers Pizza \$ 18/\$ 23

Lamb, bacon, chicken, pepperoni and beef with marinara and mozzarella, baked to perfection

Chef's Favorite Carne Verde \$ 18/\$ 24

Hand-stretched dough with rich tomato sauce, spiced chicken, Parma ham, herb-roasted cherry tomatoes, and fresh microgreens

Pepperoni Pizza \$ 14/\$ 19

Sliced pepperoni, marinara, and mozzarella cheese on a thin, crispy crust

Veg Supreme Pizza \$ 15/\$ 19

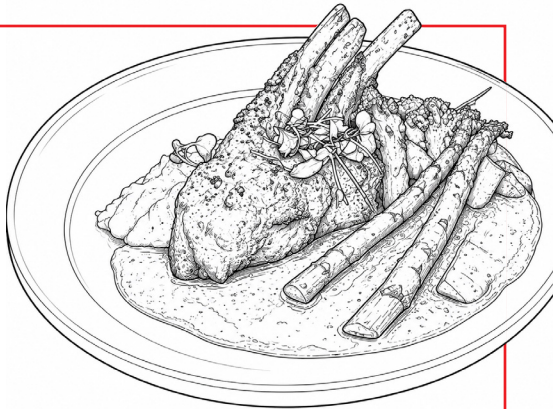
Bell peppers, onion, artichoke, mushroom, olives, and marinara and crispy crust

Truffle Mushroom & Arugula Pizza \$ 16/\$ 20

Charred mushrooms with truffle oil, fresh arugula, and melted mozzarella

Artichoke Pizza \$ 13/\$ 17

Artichoke hearts, mozzarella, and marinara, topped with arugula and shaved Parmesan



Extra *Pizza* (10"/14") & *Pasta* Toppings

Chicken 3/5

Lamb 4/7

Shrimp 4/7

Artichoke 3/4

Makhani Sauce 5

Beef 4/6

Pepperoni 3/5

Bacon 3/5

Green Olives 1/2

Korma Sauce 5

Paneer 4/6

Onions 1/2

Bell Peppers 1/2

Black Olives 1/2

65 Sauce 5

Jalapenos 2/3

Spinach 1/2

Mushroom 2/3

Vindaloo Sauce 5

Gourmet *Burgers*

Smash Burger \$ 19

Double flame-grilled beef patties with American cheese, tomato, iceberg lettuce and smoky BBQ sauce on a toasted brioche bun, served with French fries.

Lamb Seekh Burger \$ 19

Marinated ground lamb seasoned with indian spices, served with makhani aioli and fresh greens

Chicken Tikka Burger \$ 19

Tandoori-spiced chicken with amul cheese, makhani aioli, tomato and iceberg lettuce on a toasted brioche bun, served with masala fries

Paneer Burger \$ 18

Spiced grilled paneer with slice cheese and tangy tikka sauce, topped with tomato and iceberg lettuce on a toasted brioche bun, served with masala fries

Vegetable Burger \$ 16

Crisp veggie patty, fresh greens & house sauce Vegan option available



Desserts

Rookh Raas Malai Mousse \$ 9

Soft raas malai folded into lightly sweetened cream, garnished with pistachios and served in an edible chocolate cup

Mango Mutka \$ 8

Silky baked mango custard in a handcrafted Indian clay pot, finished with vanilla foam and dry nuts

Tiramisu \$ 8

Classic Italian coffee dessert with layers of mascarpone cream and espresso-soaked sponge

Coffee Toffee Chocolate Sticky Cake \$ 12

Sticky toffee over coffee-chocolate sponge, served with hot chocolate ice cream

Beverage *Pairings*

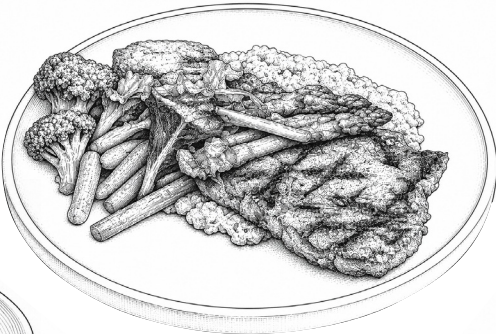
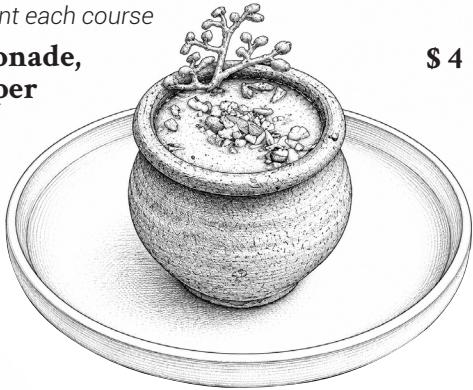
Mango Lassi \$ 6

Chilled yogurt beverage blended with sweet mango, smooth and refreshing

Wine Pairings

Carefully selected wines to complement each course

Coke, Diet Coke, Sprite, Lemonade, Root Beer, Iced Tea & Dr Pepper \$ 4



Vegan - Gluten - Free (available upon request)

ALLERGEN INFORMATION

Please advise your server of any food allergies or dietary preferences prior to ordering.

Our kitchen prepares dishes using ingredients that may contain nuts, dairy, gluten, soy, shellfish, and eggs.

Thank you for dining with us. We truly appreciate your support and look forward to welcoming you again. We are delighted to host all occasions and special events with indoor and outdoor arrangements.

We customize menu's tailored to your event and preferences.

We serve Halal meat

***20% Gratuity will be added to the bill for groups of 5 or more.**